

EPIC BOX



Winter Warm Up

Wrap up the year with cozy, comforting meals that warm you from the inside out.

The **December Epic Box** is packed with recipes that'll make you feel like you're curled up by the fire—no fireplace required! Perfect for those chilly nights when you need a little extra warmth (and flavour).

E P I C U R E™

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Boost your kitchen confidence with help from
the December Epic Box!



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E P I C U R E™



Baked Apples



Total Time
10 min



Makes
4 servings



Cost per serving
\$0.63 (CA) \$0.54 (US)

Baked apples can take ages to cook in the oven; but, with an Epicure Steamer, you'll be enjoying this cozy treat in under 10 minutes! Pick your favourite apple variety—we're partial to the crisp sweetness of Honey Crisp or the mellow tang of Golden Delicious. Serve 'em warm with a dollop of ice cream or a drizzle of heavy cream for that extra touch of decadence. Or, sprinkle on some crunchy granola for a winning, wintry treat.

INGREDIENTS

- 2 large apples
- 2 tbsp unsalted butter, melted
- 1 tbsp **Spiced Apple Cider Mix**

Toppings (optional): candied nuts or seeds, granola

INSTRUCTIONS

- 1.** Cut apples in half lengthwise. Scoop out core and seeds. Arrange cut side up in **Square Steamer**.
- 2.** Evenly divide butter between the hollows of the apples. Use the back of a spoon to spread a thin layer onto cut surfaces of apples. Sprinkle with mix.
- 3.** Cover; microwave on high 7–8 min or until apples are tender.
- 4.** To serve, spoon juices from Steamer on top. Serve warm. Add toppings, if desired.

Per serving: Calories 110, Fat 6 g (Saturated 3.5 g, Trans 0.3 g), Cholesterol 15 mg, Sodium 0 mg, Carbohydrate 15 g (Fibre 2 g, Sugars 11 g), Protein 0.3 g.



[Click for the Apple Roses recipe](#)

Spiced Apple Cider Mix



- Sweet hot apple cider spiced with cinnamon and cloves, reminiscent of the holidays.
- Just mix with warm unsweetened apple juice or apple cider and you've instantly got a cup of goodness: 1 cup of 100% apple juice counts towards 1 cup serving of fruit!
- Spice to your liking: add a lot or a little to make it as flavourful as you like.
- The blend's pink colour comes from cinnamon extract.
- Add the blend to apple cake or crumble to elevate the flavour.
- Use it to make simple syrup for tasty cocktails.
- Stir the blend into hot chocolate, steamed milk, coffee, or lattes.
- Make it fancy: serve with a sliced orange or apple and a cinnamon stick.
- Pair with a mug for an easy holiday gift!



Chocolate Mousse Cheesecake

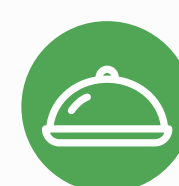
**Total Time**

2 hr 40 min

(includes 2 hr 30 min chilling time)

**Makes**

12 servings

**Cost per serving**

\$1.73 (CA) \$1.47 (US)

It's the holidays, so we know that real estate in the oven is at an all-time premium. That's when this no-bake dessert shines! This chocolate cheesecake is sooo delicious and decadent, it's a must-have for your next winter party. Mascarpone gives it a richness and smoothness that just can't be matched. Pair it with our velvety cheesecake mix, and this one is a no-brainer for effortless entertaining.

INGREDIENTS

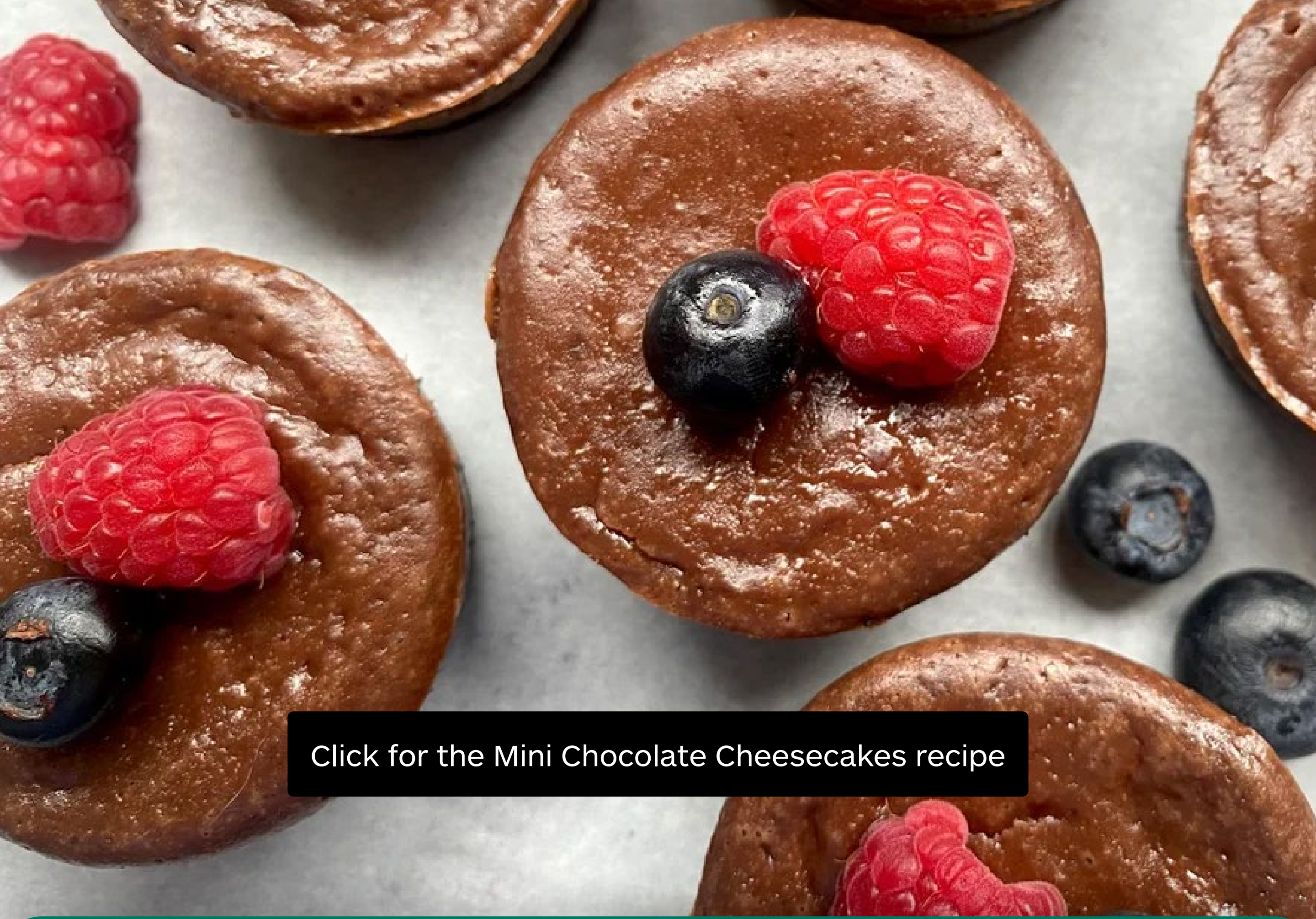
- 1 brick (8 oz/250 g) light cream cheese, room temperature
- 1 cup mascarpone
- 1 pkg **Chocolate Velvet Cheesecake Mix**
- 1 cup whipping cream (33%), divided
- 1 prepared 9" graham pie shell or prebaked crust
- ½ cup dark chocolate chips

INSTRUCTIONS

- 1.** Using a stand mixer or hand mixer, beat cream cheese, mascarpone, and mix on medium-high until smooth and well combined. Scrape the sides of the bowl as needed.
- 2.** In a separate bowl, whip ¾ cup cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture until fully incorporated.
- 3.** Pour filling into prepared pie shell; smooth top. Refrigerate 2 hr.
- 4.** Meanwhile, to make ganache, combine remaining ¼ cup cream and chocolate chips in a 4-cup, microwaveable bowl. Microwave uncovered on high 30 sec. Remove from microwave and stir until the chocolate has melted completely.
- 5.** Pour ganache over chilled cheesecake. Spread into an even layer. Return to fridge and let chill 30 min.

TIP: Find prepared graham pie shells in the baking section of most grocery stores. Or, use a frozen 9" pie crust and follow the directions on pack to pre-bake the shell.

Per serving: Calories 360, Fat 26 g (Saturated 15 g, Trans 0 g), Cholesterol 60 mg, Sodium 160 mg, Carbohydrate 30 g (Fibre 2 g, Sugars 21 g), Protein 5 g.



[Click for the Mini Chocolate Cheesecakes recipe](#)

Chocolate Velvet Cheesecake Mix



- The best cheesecake—any way you slice it! Chocolate Velvet Cheesecake is ultra-rich, creamy, decadent, and light, made with cream cheese and Greek yogurt.
- It's also so versatile—beyond a classic cheesecake, use it to whip up mini tarts, truffles, and more!
- Place a pan of water in the bottom of the oven to promote even baking and reduce cracking.
- Freeze mini tarts for easy holiday entertaining.
- Try chocolate truffles or cheesecake petites—find recipes on [epicure.com](https://www.epicure.com).



Classic Beef Sliders



Total Time
10 min



Makes
12 servings



Cost per serving
\$3.11 (CA) \$2.64 (US)

Slide on in to flavour town with this party-approved appy. It's great for grown-ups, kids, and kids at heart, alike. We love that all the hard work is done in the slow cooker and can be prepped (and frozen) well before the party starts.

INGREDIENTS

- 1 recipe prepared **Beef Dip**, about 5 cups
- 12 slider buns
- 1 cup prepared **Roasted Garlic Aioli**, **Chipotle Aioli**, or **Creamy Ranch Dip**

INSTRUCTIONS

- 1.** Preheat oven to 400° F.
- 2.** Without separating rolls, slice entire package of buns in half, lengthwise, to form a top and a bottom sheet of bun halves. Place both, cut sides up, on **Sheet Pan**. Bake 5 min, or until slightly toasted.
- 3.** Spread aioli on top and bottom buns; top bottom sheet with warm, shredded beef. Cover with top sheet.
- 4.** Slice along sides of each bun to portion into individual sliders, or serve on a tray to be pulled apart.

Perfectly Balance Your Plate: Serve with 2 cups chopped veggies.

Per serving (2 sliders): Calories 410, Fat 25 g (Saturated 7 g, Trans 0.3 g), Cholesterol 85 mg, Sodium 490 mg, Carbohydrate 19 g (Fiber 1 g, Sugars 6 g), Protein 26 g.



[Click for the Bistro Beef Burritos recipe](#)

Beef Dip Seasoning



- A gastro-pub fave, it's now easy – and so darn tasty – to make Beef Dip at home. With soft, subtle notes of mushrooms, garlic, rosemary, and thyme, stack this melt-in-your-mouth beef on top of crusty baguettes topped with **Roasted Garlic Aioli** and serve on busy weeknights and weekends at home, or feed a crowd on game day.
- Make Beef Dip at home in minutes with this tasty, gluten free blend.
- Only three ingredients are required: Beef Dip Seasoning, water, and beef – so easy!
- Choose a budget-friendly pot roast or chuck roast.
- Makes a big batch – great for freezer meals. Meal prep Sunday: set and forget in a slow cooker or Instant Pot™.
- Make a roast. Stir in tomato paste and a bag of baby carrots and baby potatoes.
- Use dry blend as bouillon to make minestrone or onion soup or add it to gravy.
- Blend into burgers, meatloaf, meatballs, or any recipe that calls for ground meat.



Cheesy Broccoli & Cracker Casserole



Total Time
23 min



Makes
6 servings



Cost per serving
\$1.73 (CA) \$1.47 (US)

Got a picky eater at home? We know that getting kids to eat green veggies can sometimes feel like a Herculean task, but here's the trick: Ritz® crackers! Suddenly, broccoli's got a new best friend. This casserole is creamy, crunchy, and so good they'll be asking for seconds—yes, for broccoli! It's kid-approved and parent-loved.

INGREDIENTS

- 1 pkg **Broccoli Cheddar Soup Seasoning**
- 2 cups milk, your choice
- 8 cups broccoli florets
- ½ cup shredded cheddar cheese
- 25 Ritz® crackers, preferably lower sodium

INSTRUCTIONS

- 1.** Preheat oven to 400° F.
- 2.** In a 4-cup, microwaveable bowl, whisk seasoning with milk. Microwave uncovered on high for 4 min, whisking halfway through. Mixture should have thickened. Set aside.
- 3.** Chop broccoli florets into bite-size pieces; add to **Multipurpose Steamer**. Cover; microwave on high 2–3 min, or until tender-crisp.
- 4.** Add sauce to steamer; stir to coat broccoli. Top with cheese. Coarsely crush crackers and sprinkle over top.
- 5.** Bake 15 min or until bubbly and golden brown.

Perfectly Balance Your Plate: Serve with 4 oz (113 g) lean protein and a small dinner roll.

Per serving : Calories 220, Fat 10 g (Saturated 4.5 g, Trans 0.2 g), Cholesterol 20 mg, Sodium 250 mg, Carbohydrates 24 g (Fibre 3 g, Sugar 7 g), Protein 10 g.



[Click for the Broccoli Cheddar Quiche recipe](#)

Broccoli Cheddar Soup Seasoning



- Made with real cheese, Broccoli Cheddar Soup has 50% less sodium than grocery store brands. Cup for cup, Epicure logs in at 320 mg, while Campbell's is at 870 mg—choose wisely!
- Follow the recipe on pack and use fresh or frozen broccoli.
- Customize with your choice of milk. For a richer soup, swap in 1 cup whipping cream.
- For a smoother soup, puree with a blender.
- Customize ingredients. Instead of broccoli, use corn, potatoes and bacon or cauliflower. Use to make clam or fish chowder.
- Use as a base to make creamy casseroles like kid-pleasing broccoli and cheese or a fun pasta bake.
- Shake on Better Than Bacon Topper and serve with a couple of Quick Biscuits.
- 1 package makes about 4 cups of soup.



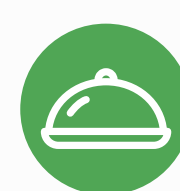
Baked Lemon Garlic Ricotta



Total Time
17 min



Makes
8 servings



Cost per serving
\$1.04 (CA) \$0.88 (US)

Life's too short for boring cheese, so allow me to introduce you to the star of your next cheeseboard! Lemon is the life of the party, with its vibrant and zesty personality, while ricotta plays the smooth, mild-mannered companion that balances out the soirée. Just mix, bake, and serve!

INGREDIENTS

- 1 container (16 oz/475 g) ricotta cheese
- ½ pkg **Lemon Garlic Chicken Seasoning**
- Black pepper, to taste
- 1 tbsp lemon zest, optional

Topping (optional): extra lemon zest

INSTRUCTIONS

- 1.** Preheat oven to 375° F.
- 2.** In **Rectangular Steamer**, combine ricotta, seasoning, pepper, and lemon zest, if using.
- 3.** Bake, uncovered, 15 min or until warm and cheese is bubbly.
- 4.** Top with extra lemon zest, if desired. Serve with crackers or sliced veggies.

TIP: In a pinch for time? Microwave uncovered on medium (50% power) 3–5 min, or until warmed through.

Per serving: Calories 110, Fat 8 g (Saturated 5 g, Trans 0 g), Cholesterol 30 mg, Sodium 100 mg, Carbohydrate 4 g (Fibre 0 g, Sugars 1 g), Protein 7 g.



[Click for the Lemony Baked Pita Wedges recipe](#)

Lemon Garlic Chicken Seasoning



- A simple one-pot meal bursting with the flavours of garlic, organic lemon, rosemary, thyme, and sage.
- Make Lemon Garlic Chicken in the microwave (20 minutes) or oven (70-80 minutes).
- Make it a Sheet Pan meal: Use chicken pieces instead of a whole chicken.
- Keep it vegan: Use the blend to season veggies or tofu.
- Oven method: Baste the chicken with drippings or melted butter throughout cooking.
- Cook once. Eat twice. Enjoy roast chicken leftovers in salads, wraps, and bowls—and use leftover bones for nourishing bone broth!



Ratatouille Sheet Pan Pizza



Total Time
30 min



Makes
8 servings



Cost per serving
\$2.40 (CA) \$2.04 (US)

Pizza is our favourite way to get our servings of veggies! This recipe offers a medley of vibrant vegetables, rich tomato sauce, and ooey gooey cheese, all on a crispy crust. Skip the veg prep if you have leftover Ratatouille already on hand (see Tip).

INGREDIENTS

- 1 ball (23 oz/650 g) frozen pizza dough, thawed
- 2 plum tomatoes
- 1 bell pepper
- 1 zucchini
- ½ small eggplant
- ½ red onion
- 1 cup **Marinara Sauce**
- 1 pkg **Ratatouille Seasoning**, divided
- 1 ½ cups shredded mozzarella

Toppings (optional): fresh basil leaves,
Pizza Seasoning

INSTRUCTIONS

- 1.** Position rack in bottom of oven. Preheat oven to 450° F. Lightly oil two ¼ **Sheet Pans**.
- 2.** Divide dough in half and roll out each ball on a lightly floured surface to fit pans. Place dough in pans and press to fill edges.
- 3.** Thinly slice tomatoes, pepper, zucchini, eggplant, and onion. Pat dry with paper towel to absorb excess moisture.
- 4.** Spread sauce over doughs. Arrange veggies over sauce. Sprinkle with seasoning and cheese.
- 5.** Bake 18–22 min, or until crust is golden. Add additional toppings, if desired. Cut into squares and serve.

TIP: FYI: one recipe of Ratatouille makes 4–5 cups, depending how large you chop up your veg. Use at least at least 3 cups to top your ‘zas.

Perfectly Balance Your Plate: After cooking, top each pizza with 1 cup cooked, cubed chicken breast and 1 diced avocado.

Per serving : Calories 300, Fat 8 g (Saturated 3.5 g, Trans 0 g), Cholesterol 20 mg, Sodium 510 mg, Carbohydrate 46 g (Fibre 5 g, Sugars 5 g), Protein 14 g.



[Click for the Ratatouille Pie recipe](#)

Ratatouille Seasoning



- Serve Ratatouille with pasta or rice; over a chicken breast or steak; or topped with fried eggs.
- Follow the on-pack recipe for an easy side dish.
- Use as a topping for burgers or pizza.
- Toss with pasta and add crumbled feta or goat cheese.
- Make easy appies: Spread crackers with cream cheese; spoon warm ratatouille ovetop. Or use as bruschetta and serve over toasted baguette pieces.
- Serve with brunch. Great with poached eggs.
- Top baked regular or sweet potatoes. Use as a filling for stuffed peppers and top with cheese.
- Add dry blend to tomato-based sauces or soups.
- 1 package serves 4, 1-cup servings.



Butternut Squash Pasta Casserole



Total Time
24 min



Makes
6 servings



Cost per serving
\$1.30 (CA) \$1.11 (US)

Squash your hunger, casserole-style! Not only does butternut squash add a creamy, slightly sweet twist to your regular pasta routine, but it also sneaks in extra nutrients and fibre. Using frozen butternut squash is a no-brainer—no need to wrestle with a giant gourd or wait forever for it to cook. It's easy, tasty, and perfect for those cozy nights in. Shake in some **French Onion Dip Mix** and **Better Than Bacon Topper** for even more depths of flavour.

INGREDIENTS

- ½ lb (225 g) uncooked rigatoni or bite-sized pasta of your choice, about 3 cups
- 2 cups frozen, diced butternut squash
- 1 pkg **Scalloped Potatoes Seasoning**
- 2 cups milk, your choice
- ¼ cup fresh sage leaves, optional
- Salt & pepper, to taste
- ⅓ cup panko or gluten-free breadcrumbs

INSTRUCTIONS

1. Preheat oven to 400° F.
2. In a large pot, cook rigatoni according to package directions until al dente. During the last 2 min of cooking, add the squash. The water will stop boiling; this is OK. When pasta is cooked and squash is tender, drain.
3. Meanwhile, in **Multipurpose** or **Round Steamer**, whisk seasoning with milk. Microwave uncovered on high for 5–7 min, whisking halfway through. Mixture should have thickened. Set aside.
4. If using, finely chop sage.
5. To steamer, combine pasta, butternut squash, and sage, if using. Season with salt and pepper. Sprinkle with breadcrumbs. Bake 10 min or until golden brown and bubbly.

TIP : Swap **Crispy & Crunchy Coating Mix** for breadcrumbs.

Perfectly Balance Your Plate: Serve with 4 oz (113 g) lean protein and 1 cup veggies, your choice.

Per serving: Calories 260, Fat 4 g (Saturated 2 g, Trans 0.1 g), Cholesterol 10 mg, Sodium 270 mg, Carbohydrates 46 g (Fibre 3 g, Sugars, 8 g), Protein 10 g



[Click for the Skillet Root Veggies recipe](#)

Scalloped Potatoes Seasoning



- Scalloped Potatoes is a perfect crowd-feeding side dish—prep it ahead of time and simply pop it in the oven before dinner.
- Easy to make! Whisk seasoning with milk, microwave until warm, 5 min. Pour over thinly sliced potatoes. Bake for 40 min.
- For best results, use russet or Yukon Gold potatoes. Both hold their shape well during cooking and have high starch content, which helps create a velvety, creamy texture.
- For scalloped potatoes au gratin, top with 1 cup grated cheddar cheese before baking.
- One package makes 8 servings.

**EPIC
BOX**

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